JEFF RUBY'S
STEAKHOUSE®

RAW BAR

Colossal Shrimp Cocktail 27
3 Tiger Shrimp, Cocktail Sauce, Fresh Lemon

Red King Crab MKT

East & West Coast Oysters* 4.25/5 EA

Seafood Platter* 250
King Crab, Chilled Lobster, Jumbo Shrimp, Sesame Tuna, Spicy Crab and Caviar Roll

Caviar* 150
1 oz Golden Ossetra Sturgeon, Toasted Blini, Tater Tots, Gribiche

SUSHI

Hamachi & Shrimp Ceviche* 24
Yellowtail and Steamed Tiger Shrimp, Jalapeño, Yuzu, Cilantro, Avocado, Masago, Plantain Crisps

Tuna Tartare* 26
Togarashi Spice, Avocado, Sriracha, Taro Chips, Garlic & Wasabi Aioli

PREMIUM TUNA

Bluefin Tuna Flight* 48 SM / 96 LG
Full Selection of Bluefin Sashimi *(Ruby Red, Tender Belly, Richly Marbled Belly)*, Dipping Sauces, Japanese Vegetables, Grated Wasabi, Toasted Nori, Sushi Rice

Iced Sashimi* 38
Bluefin Tuna, Ahi Tuna, Hamachi, Avocado Emulsion, Yakishoga Sauce, Artisan Soy Sauce

Toro Toro Roll* 46
Bluefin Belly, Shaved Scallion, Sesame, Ponzu

NIGIRI & SASHIMI

Akami* 17
Ruby Red Tuna

Otoro* 32
Richly Marbled Tuna Belly

SAKE

Tozai 'Living Jewel' Junmai Kyoto 14

Tozai 'Snow Maiden' Junmai Kyoto 14

JACINTO CHEL DE PAZ, SUSHI CHEF

Ruby Roll* 28
Tempura Lobster, Seared Filet Mignon, Asparagus, Avocado, Spicy Mayo, Eel Sauce, Tempura Crunch

Herbstreit Roll 22
Shrimp Tempura, King Crab Salad, Cucumber, Avocado, Lemon & Garlic Aioli, Tempura Crunch

Hamachi Chuukara Roll* 24
Spicy Tuna, Hamachi, Asparagus, Cucumber, Carrots, Shaved Serrano, Citrus Honey Glaze

"Who Dey??" Roll* 22
Grilled Shrimp, Salmon, Cucumber, Chili Mayo, Soy, Spices

Goshiki Roll* 24
Tuna, Salmon, Yellowtail, Cucumber, Avocado, Grated Wasabi

Ruby Red Roll* 26
Panko Shrimp, Seared Tuna, Sriracha Carrots, Avocado, Ginger Sesame Teriyaki

Queen Bee Roll 26
Blackened Shrimp, Carrot, Cucumber, Avocado, Tempura Flakes, Tabasco Mayo, Hot Honey

CLASSIC ROLLS

California 17
Spicy Tuna* 15
Rainbow* 22
Shrimp Tempura 12
Spicy Yellowtail* 17
Veggie 10

APPETIZERS

Crab Cake 30
Remoulade

Blue Crab Bisque 19
Crème Fraiche, Chives, Oyster Crackers

Shanghai Pork Belly 21
Soy Glaze, Pickled Fresno, Daikon, Ginger

Oysters Rockefeller* 24
Spinach, Mornay, Parmigiano-Reggiano, Pernod

Smoked Italian Burrata 26
Marinated Beets, Pistachio Crumble, Orange Calabrian Chili Marmalade, Focaccia

Wagyu Meatball 20
White Cheddar Grits, Tomato Gravy, Pecorino Romano, Aged Balsamic

Wagyu Carpaccio* 35
Anchovy Aioli, Capers, Arugula, Shaved Parmesan

SALADS

Freddie 16
Roma Tomatoes, Applewood Bacon, Buttermilk Ranch

The Wedge 16
Braised Bacon, Tomato, Red Onion, Buttermilk Blue Cheese

Classic Caesar* 16
Parmigiano-Reggiano, Challah Croutons

Roquefort 17
Endive, Frisée, Red Grapes, Candied Pecans, Caramelized Onions, Basil Balsamic Vinaigrette

DYLAN JONES, EXECUTIVE CHEF

GRAND CHAMPION MIYAZAKI SUNFLOWER WAGYU

Our Culinary Director, Nick Ellison, traveled abroad to bring you something truly special:
Grand Champion Miyazaki Sunflower from the Wagyu World Auction in Himeji, Japan.
This exceptional beef delivers a flavor that's remarkably clean, naturally sweet, and rich in umami.

Filet Mignon* 215
6 oz

JEFF RUBY U.S.D.A. PRIME STEAKS*

Cattle Selected, Raised, Aged, and Cut Exclusively for Our Steakhouses.

Prime Skirt Steak 55
8 oz Cut, Chimichurri Sauce

New York Strip 73
14 oz Center-Cut

Boneless Ribeye 82
16 oz Delmonico

Steak Burrow 85
14 oz Blackened Strip, Creole Crawfish Sauce

Cowboy Steak 99
22 oz 70-Day Dry-Aged Bone-In Ribeye

Dry-Aged New York Strip 80
12 oz Center Cut

Bone-In Hatchet 145
30 oz 85-Day Dry-Aged Ribeye

WAGYU BEEF*

Australian Wagyu Ribeye Filet 98
8 oz, Margaret River Beef

Australian Wagyu Ribeye Cap 124
10 oz, Margaret River Beef

PREMIUM FILET MIGNON*

Filet Scampi 59
6 oz Filet, Garlic Herb Shrimp, Potato Gnocchi, Fresh Lemon

Barrel-Cut Filet Mignon 89
12 oz Cut From the Thickest Part of the Tenderloin

Petite Filet Mignon 69
8 oz Center-Cut

Steak & Lobster 125
12 oz Cold Water Lobster Tail, 8 oz Filet Mignon

Steak Collinsworth* 89
8 oz Filet, King Crab, Asparagus, Bordelaise, Béarnaise

TO CROWN YOUR STEAK

Collinsworth 21
Red King Crab, Asparagus, Bordelaise, Béarnaise

Burrow 13
Creole Crawfish Sauce

Au Poivre 8
Béarnaise Sauce 5
Mushrooms & Onions 5
Horseradish Cream 5

Point Reyes Blue Cheese 5
Roasted Garlic Butter 5
Chili Rub 5

ENTRÉES

Atlantic Salmon* 39
Fire Roasted Peppers, Garlic Citrus Olive Oil

Dover Sole 64
Lemon Buerre Blanc, Capers, Toasted Garlic, Filleted Tableside

Cold Water Lobster Tail MKT
12 oz, Lemon-Herb Butter

Chilean Sea Bass* 55
Squash Ribbons, Roasted Tomato, Lemon Beurre Blanc, Basil Oil

Gochujang Glazed Chicken 33
Breast & Thigh, Napa Cabbage Slaw

Double-Bone Pork Chop* 49
Vermouth Jus, Italian Cherry Peppers

Braised Wagyu Beef Marsala 52
Truffled Celeriac Purée, Salsify Hash, Roasted Mushroom, Frisée Salad

Jeff Ruby Burger* 28
Griddled 8 oz American Wagyu Patty, White American Cheese, Caramelized Onions, Lettuce, Pickles, and Remoulade, on a Sesame Bun, Served with French Fries, Malt Vinegar Aioli, and Heinz Ketchup

STEAKHOUSE SIDES

Jeff Ruby's Baked Macaroni & Cheese 16
6 Imported Cheeses

Lobster Gnocchi 36
Bacon, Marinated Tomato, Lobster Cream Sauce, Chili Breadcrumb

Baked Potato 11

Potatoes Anna 16
Classically Layered

Garlic Parmesan Fries 12
Malt Vinegar Aioli, Heinz Ketchup

Creamy Mashed Potatoes 13

Tater Tots 16
Truffle Aioli, Parmesan, Chives

Grilled Asparagus 14
Citrus, Sea Salt

Brussels Sprouts 15
Garlic Chili Sauce, Fresh Mint

Blistered Carrots 16
Maple Ricotta, Chili Butter, Marcona Almonds

Sautéed Mushrooms 15
Herb Sherry Butter

Classic Creamed Spinach 15

WE ARE HAPPY TO ACCOMMODATE ANY DIETARY CHOICES, RESTRICTIONS, OR ALLERGIES

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
The following major food allergens are used as ingredients in this facility: Milk, egg, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify staff for more information about these ingredients.